

vegetarian mains

dhaba dal | £7.95

yellow lentils tempered with with ghee, cumin, garlic and fresh coriander (7,gf,nf)

bombay aloo | £7.95

potatoes cooked with onion, tomato, fresh curry leaves and punch-puran spice (10,gf,nf,v)

mixed vegetable makhani | £11.95

marinated vegetables simmered in a rich velvety tomato and cream gravy infused with aromatic spices (7,10,gf)

matar mushroom | £11.95

one pot dish made with onion, tomato, green peas and mushroom (gf,nf)

paneer butter masala | £12.95

paneer in a creamy tomato, onion and fenugreek gravy (7,10,gf)

palak paneer | £12.95

paneer cubes cooked in a vibrant spinach sauce with a hint of green chilli and garlic (7,gf,nf)

palak paneer kofta | £12.95

soft paneer and spinach dumplings stuffed with a mixture of dry fruits, delicately cooked in a smooth, mildly spiced cream based sauce (7,8)



bread

butter naan | £3.00

(1,nf)

tandoori roti | £3.00

(1,nf)

garlic naan | £3.50

(1,nf)

chilli cheese naan | £4.00

(1,nf)

keema naan | £4.00

(1,nf)

peshwari naan | £4.00

(1,8)

rice & sundries

pappadoms with dips | £2.50

tarka cucumber raita | £3.50

(7,10,gf,nf)

steamed rice | £3.00

(nf,gf,v)

pulao rice | £3.50

(7,nf,gf)

egg fried rice | £3.75

(1,3,nf)

lemon rice | £3.75

(1,3,10,nf)

chips | £3.50

(nf,gf)

information & allergen content:

1. white gluten 2. crustaceans 3. egg 4. fish 5. peanuts
6. soya beans 7. milk 8. nuts 9. celery 10. mustard
11. sesame seeds 12. sulfur dioxide 13. lupin 14. molluscs
gf - gluten free nf-nut free v-vegan



TAKEAWAY MENU

028 9099 0344

11 Wellington Place, Belfast

www.gurubelfast.co.uk

appetisers

onion bhaji | £5.95

onions in a batter of gram flour and spices, deep-fried until crispy, served with homemade chutney (gf,nf,v)

chilli paneer | £6.95

crispy fried paneer tossed with onion, bell pepper and a tangy, spicy sauce (6,11,nf)

punjabi chicken tikka | £6.95

boneless chicken thigh marinated in a blend of yogurt and aromatic spices (7,10,gf)

kolkata chilli chicken | £6.95

crispy fried chicken tossed with onions, bell pepper and a tangy, spicy sauce (6,11,nf)

'chicken 65' | £6.95

crispy fried chicken tossed in a fiery blend of south indian spices, curry leaves and green chillies (7,10,11,nf)

kakori kebab | £7.95

hand-pounded tender minced lamb kebab marinated in aromatic spices and saffron (7,8,gf)

kasundi fish tikka | £9.95

fresh fish marinated in a zesty mustard kasundi blend slow grilled to capture the rich, bold flavours (4,7,10,gf,nf)

ajwani jhinga | £9.95

tiger prawns marinated in a mix of spices with carom seeds, battered and deep-fried (2,4,10,gf,nf)

chicken mains

dilli butter chicken | £10.95

marinated chicken in a rich velvety tomato and cream gravy infused with aromatic spices and a touch of butter (7,10,gf)

chicken tikka masala | £10.95

chargrilled chicken tikka in a creamy tomato, onion and fenugreek gravy (7,10,gf)

awadhi chicken korma | £10.95

tender chicken slow cooked in a creamy sauce made from yogurt, ground almond and a delicate blend of spices (7,8)

chicken kadhai | £10.95

chicken simmered in a spicy tomato and onion-based gravy with bell pepper and onion, finished with a blend of traditional kadhai spices (7,10,gf,nf)

chicken jalfrezi | £10.95

chicken stir-fried with colourful bell peppers, onion and tomatoes in a bold, spicy gravy (7,10,gf)

chilli garlic chicken | £10.95

home-style hot curry cooked with fresh garlic and chilli (7,gf,nf)

chicken bhuna | £10.95

succulent chicken pieces cooked in a rich, spiced gravy of onion and tomatoes (7,gf)

hyderabadi chicken dum biryani | £12.95

marinated chicken cooked to perfection in a blend of aromatic spices, layered with fragrant basmati rice (7,gf,nf)

lamb mains

lamb roganjosh | £12.95

rich lamb curry flavoured with clarified butter and aromatic spices, ginger and garam masala (7,gf,nf)

lamb kadhai | £12.95

lamb simmered in a spicy tomato and onion-based gravy with a medley of bell pepper and onion, finished with a blend of traditional kadhai spices (7,10,gf,nf)

lamb saag | £12.95

lamb with spinach, ginger and garam masala (7,gf,nf)

lamb bhuna | £12.95

succulent lamb pieces cooked in a rich, spiced gravy of onion and tomatoes (7,gf)

lucknowi gosht pulao | £14.95

classic awadhi delicacy dish featuring tender lamb, cooked with aromatic basmati rice infused with sweet spices (7,8,gf)

seafood mains

mango prawn masala | £15.95

tiger prawns in a sweet and tangy sauce with coconut milk, curry leaves, mild spices and mangoes (2,10,gf,nf)

prawn jalfrezi | £15.95

tiger prawns stir-fried with colourful bell peppers, onion and tomatoes in a bold, spicy gravy (2,4,7,10,gf)

king prawn chettinad | £16.95

tiger prawns in a spicy, tangy gravy with roasted coriander, fennel, black pepper and a touch of coconut (2,10,11,gf,nf)